



HOT FORK BUFFET

Please choose any three of the following dishes

ROAST FREE RANGE CHICKEN SUPREME WRAPPED IN SERRANO HAM
Spanish Romesco sauce

CRISPY AROMATIC GRESSINGHAM CONFIT DUCK LEGS
Rhubarb & ginger chutney

SLOW ROASTED OXFORDSHIRE PORK BELLY
Mini black pudding sausages, Caramelised apples, sea salt crackling & Cider sauce

MAPLE & PEPPERCORN GLAZED GAMMON
Pineapple & mustard seed pickle

MOROCCAN SPICED SLOW ROASTED ENGLISH LAMB SHOULDER
Glazed with pomegranate molasses

ROAST BONED LEG OF ENGLISH LAMB
Balsamic glaze, rosemary, mint, mustard & caraway crust

SHIN OF BEEF BOURGIGNON
Pancetta, wild mushrooms, roast shallots, Burgundy gravy

SIRLOIN OF ABERDEEN ANGUS 30 DAY DRY AGED BEEF
Fresh horseradish cream - £3 supplement

30 DAY DRY AGED BEEF BOARD
Sirloin – Rump – Fillet - £10 supplement

SCOTTISH SALMON FILLETS
Parsley & lemon panko crust & sauce Vierge

BAKED FILLET OF COD
Brown shrimp, clam & chive butter sauce

MEDITERRANEAN VEGETABLE & FETA CHEESE FILO STRUDEL
Sauce Vierge & baby herbs (V)

Served with a variety of two seasonal vegetable dishes and a choice of;
Mashed potatoes, rosemary roast potatoes or dauphinoise potatoes

DESSERT STATIONS

ICE CREAM & WAFFLE CONES

(Seasonal flavours available)

Salted caramel & pecan

Real Pistachio

Strawberry & Cream

Served with a variety of sauces & toppings

OR

GLUTEN FREE DIY ETON MESS STATION

Giant raspberry & chocolate meringues

Strawberries, raspberries, blueberries

Passion fruit & mango sauce

Strawberry sauce Vanilla

whipped cream

THREE TIER MINI DESSERTS

PASSION FRUIT CHEESECAKE

Pineapple & mint salsa

RASPBERRY & VANILLA CHEESECAKE

Raspberries & lemon balm

WHITE CHOCOLATE PANNACOTTA

Strawberry & elderflower jelly

TROPICAL PAVLOVA

Passion fruit, kiwi, pineapple & mint

CHOCOLATE OPERA CAKE

Salted caramel popcorn

VANILLA CRÈME BRULÉE

Raspberries

LEMON VERBENA POSSET

Poppy seed shortbread & raspberries

